



Christmas on 5th Ave Dinner

175 Per Person

CANAPÉ

Tomato Salad

Feta, Moscato Vinegar, Cucumber, Pickled Shallot, Organic Kalamon Olive

&

Wood-Grilled Octopus

Spanish Octopus, Squid ink emulsion

SALAD

Lobster Arugula Salad

*Organic Arugula, Strawberry, Honey-Glazed Root Vegetables,
White Balsamic Vinaigrette*

SOUP

Squash Soup

*Grilled Tiger Prawn, Roasted Winter Squash, Black Pepper Toasted Walnuts,
Mascarpone, Pomegranate*

MAIN COURSE

'Tajima' Wagyu Tenderloin MS9+ 7oz

Australian Wagyu aged 85 Days, Roasted wild mushrooms, potato puree, jus

DESSERT

Sticky Toffee Pudding

House-Made Vanilla Bean Ice Cream, Brown Sugar Caramel, Candied Pecans

MIGNARDISE

Montenegro

Raw Honey, Greek Yogurt, Walnuts